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in food products and the consumer does not appreciate a negative off flavour while consuming his food, it would be a main advantage when mixtures of these components could be obtained containing sufficient amounts of ursolic acid and oleanolic acid to make them useful for application in foods as health component and that do not display the negative off flavour of the products available so far.

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Page 1, 2nd ¶, beginning at line 26, amend to read as follows:

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B<sup>2</sup>

We studied whether we could obtain such products. In this study, we found that the negative off flavour of the ursolic acid/oleanolic acid mixture is due to the presence of natural apolar and/or low molecular weight components in the natural extracts known so far. The apolar components being defined as that fraction of an extract from fruit skins that is eluted from a polar silica gel column, preferably with a Alltech Econosphere Silica HPLC column (150\*4.6 mm, 5 µm) with an eluent, preferably being either a mixture of hexane/toluene (50:50) or a mixture of toluene/ethylacetate/formic acid (500/200/16), in 0-7 min. Low molecular weight components are detected by GC with a apolar column, preferably a Chrompack SIMDIST (10m\*0.53 mm, 0.1 µm filmthickness) or a Quadrex DB-5 (10m\*0.53 mm, 0.1 µm filmthickness) and a temperature program, preferably starting with 120°C (1 min); then 20°C/min until 325°C, then 5°C/min until 350°C (5 min) with retention times from 0.5-7 min. The preferred used carrier gas is hydrogen with a pressure of 15 psi.

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Page 2, 2nd ¶, beginning at line 30, change to read as follows:

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Although the above mix could be used as such in food products, it is preferred to use it as a blend with other components, in particular, as a blend with glycerides, preferably triglycerides. Therefore, our invention concerns blends of a health component and a glyceride wherein the health component is the mixture disclosed above and which blend contains 1 to 99 wt %, preferably 5-80 wt % of one or more components selected from mono-, di-, and triglycerides as the glyceride. The glyceride part of this blend preferably

displays a solid fat content measured by NMR-pulse on a non-stabilised fat at the temperature indicated of:

5 to 90 at 5°C

2 to 80 at 20°C and

less than 15, preferably less than 10 at 35°C.

B3  
cont  
The solid fat content is measured by the well known NMR-pulse technique on a fat that is not stabilised, this means that the measurement was performed on a fat that was subjected to the following treatment:

Melt at 80°C, keep it at 80°C for 15 min, cool it to 0°C and keep it at 0°C for 30 min, heat it to measurement temperature and keep it thereon for 30 min and measure the N-value at this temperature.

#### IN THE CLAIMS

Please enter the following amended claims:

B4  
1. (Twice Amended) A blend of a health component and a glyceride, wherein the health component is a mixture comprising ursolic acid and oleanolic acid in a weight ratio of 1:99 to 99:1, wherein the mixture contains less than 20 wt % of the natural apolar and/or low molecular weight components as present in natural extracts for ursolic acid and oleanolic acid, and wherein the blend contains 1-99 wt % of one or more components selected from mono-, di- and triglycerides as the glyceride.

B5  
2. (Amended) A blend according to claim 1 wherein the natural apolar and/or low molecular weight components are the components that provide an off taste to the natural extract and belong to the class of hydrocarbons, alcohols, fatty acids, triglycerides, ketones and carbohydrates.

B6  
3. (Twice Amended) A blend according to claim 1 or 2 wherein the blend contains 5 to 80 wt % of one or more components selected from mono-, di-, and triglycerides as the glyceride.